



Cute Little Cheesecakes

These poppers are a hit at BBQs, potlucks and bake sale fund-raisers!

PREP 30 minutes ON THE TABLE 1 hour, plus cooling

CRUST

- 1 sleeve graham crackers (about 9 crackers)
- 2 tsp. granulated sugar
- 1/4 tsp. salt
- 4 Tbsp. butter, melted

FILLING

- 2 (8-oz.) pkgs. cream cheese, softened
- 1 c. granulated sugar
- 2 tsp. vanilla extract
- 1/8 tsp. salt
- 3 lg. eggs
- 1/4 c. heavy cream
- Raspberries and mint sprigs, for topping

1. Prepare crust: Preheat oven to 350°F. Line 48 miniature muffin pan cups with liners.

2. In food processor, pulse graham crackers, sugar and salt until finely ground. Add butter; pulse until mixture resembles wet sand. Press about 1 heaping tsp. crumb mixture into bottom of each liner. Bake 5 min. or until pale golden. Cool completely on wire racks. Reduce oven temperature to 325°F.

3. Prepare filling: In lg. bowl, with mixer on medium speed, beat cream cheese and sugar 3 min. or until fluffy. Beat in vanilla and salt until combined. Add eggs 1 at a time,

beating well after each addition. Beat in heavy cream. Divide filling among prepared liners.

4. Bake 12 to 15 min. or until set but still slightly jiggly and moist in center. Let cool in pans 5 min.; transfer to wire racks to cool completely. To serve, garnish with raspberries and mint sprigs.

MAKES 48 About 75 calories, 1 g protein, 7 g carbohydrate, 5 g total fat (3 g saturated), 0 g fiber, 26 mg cholesterol, 60 mg sodium.